

RAJASTHANI PANCHKUTA

PREPARATION TIME: 60 MIN
COOKING TIME: 20 MIN

INGREDIENTS:

	Qty	UOM		Qty	UOM
Ker	30	gm	Tomato	200	gm
Sangri	30	gm	Green Chilli	10	gm
Gonda	30	gm	Salt	Accordingly	
Kumate	30	gm	Turmeric Powder	4	gm
Dry Kachri	30	gm	Red Chilli Powder	8	gm
Oil	50	ml	Coriander Powder	10	ml
Garlic	15	gm	Ginger	15	gm
Onion	200	gm	Curd	80	gm
Cumin	2	gm	Dry Mango Powder	8	gm
Caraway	2	gm	Fresh Coriander	10	gm
Whole Coriander	4	gm	Cashewnut	5	gm
Fennel	4	gm	Raisins	5	gm
Whole Red Chilli	7	gm	Ghee	10	gm

METHOD

PRE PREPARATION & COOKING

- Soak the panchkuta (ker, sangri, gonda, kumate and dry ker) for two hours.
- Boil the soaked ingredients till done and keep it aside.
- Heat oil in a pan, add cumin, caraway, fennel, whole red chilli, ginger garlic paste, chopped onion and green chillies and saute till onions are light brown in colour
- Saute further and add turmeric, red chilli powder, coriander powder, dry mango powder and beaten curd cook and further cook it for 5 to 7 minutes.
- Heat ghee in another pan, add raisins and cashew nut and add the boiled ingredients (panchkuta) and mix it well.
- Combine sautéed panchkuta, cashew and raisin mixture with onion and curd gravy mixture and cook it for further 5-7 minutes
- Garnish with fresh chopped coriander leaves

